MSU 4.1-541

Appl. No. 09/761,143 Amdt. Dated: December 20, 2007

Reply to Final Office Action mailed November 6, 2007

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions

and listings of claims in the application:

LISTING OF CLAIMS

A method for inhibiting (Currently Amended)

cyclooxygenase or prostaglandin H synthase enzymes which

comprises:

isolated cyanidin providing an

lyophilized anthocyanins an anthocyanin which is are

hydrolyzable to cyanidin as a lyophilized mixture, with

natural acids and sugars removed, and with an added food

grade acid to prevent decomposition of the mixture so

that the cyanidin and anthocyanin inhibit the enzymes.

2. (Cancelled)

3. (Original) The method of Claim 1 wherein the method is

in vitro.

4. (Original) The method of Claim 1 wherein the method is

in vivo.

- 2 -

MSU 4.1-541 Appl. No. 09/761,143 Amdt. Dated: December 20, 2007

Reply to Final Office Action mailed November 6, 2007

5. (Previously Presented) The method of Claim 1 wherein the mixture is from a tart cherry.

6. (Previously Presented) The method of Claim 1 wherein the mixture is from a sweet cherry.

Claims 7-14 (Cancelled)

15. (Currently Amended) The method of Claim 1 wherein the mixture of cyanidin and anthocyanin is anthocyanins are contained in a composition which comprises a dried mixture of bioflavonoids and phenolics from cherries and a food grade carrier.

16. (Original) The method of Claim 15 wherein the carrier is dried cherry pulp.

17. (Previously Presented) The method of Claim 15 wherein a ratio of dried mixture to carrier is between about 0.1 to 100 and 100 to 0.1.

MSU 4.1-541

Appl. No. 09/761,143

Amdt. Dated: December 20, 2007

Reply to Final Office Action mailed November 6, 2007

18. (Previously Presented) The method of Claim 1 wherein the compound is incorporated into a food.

Claims 19-26 (Cancelled)

27. (Currently Amended) A method for inhibiting inflammation in a mammal which comprises:

administering to the mammal isolated cyanidin and <u>lyophilized anthocyanins</u> an anthocyanin which is are hydrolyzable to cyanidin as a lyophilized mixture with natural acids and sugars removed, and with an added food grade acid to prevent decomposition of the mixture so that the mixture inhibits the inflammation.

- 28. (Previously Presented) The method of Claim 27 wherein the mixture is from a tart cherry.
- 29. (Previously Presented) The method of Claim 27 wherein the mixture is from a sweet cherry.
- 30. (Previously Presented) The method of Claim 27 wherein the mammal is human.

MSU 4.1-541 Appl. No. 09/761,143 Amdt. Dated: December 20, 2007

Reply to Final Office Action mailed November 6, 2007

Claims 31-33 (Cancelled)

34. (Currently Amended) The method of Claim 27 wherein the anthocyanin is anthocyanins are selected from the group consisting of cyanidin-3-glucosylrutinoside, cyanidin-3-rutinoside, or cyanidin-3-glucoside, mixtures thereof.